Dairy hygiene

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Dairy hygiene

Erratum
last page residues can make the work of the detergent more difficult or considerably reduce the activity of the steriliser. At least once a fortnight all separator parts, claw rubbers, inflations, teat cups, releaser, vacuum tank, milk and air droppers and rubber hoses should be stripped down and boiled for 15 to 20 minutes in a recommended detergent. A check should be made for perished rubber ware and replacements made if necessary.
A high standard of hygiene is essential in the production of milk and milk products for human consumption. Dairy Instructor J. F. Brennen, M.D.A., outlines some of the steps needed in order to achieve this.

**MANY aspects of dairy management directly affect the quality of whole milk and milk for manufacturing cheese and milk powders, and also the grading of butterfat.**

Because there is a close relationship between management practices and hygiene the dairy farmer must give close attention to all phases of his milking shed management.

A shed designed for ease of working and handling cows, cleanliness of utensils and milking machine equipment and the proper handling of milk are most important for high quality production.

**THE MILKING SHED**

The design and situation of the shed is important. Ease of working is only achieved in a well planned dairy.

The dairy should be situated in a place where natural drainage is away from the shed and yards, to prevent waste and moisture forming boggy areas.

Concrete drains leading at least 20 ft. away from the dairy are desirable. Provision of a concrete pit to collect washings and manure, which may subsequently be spread out on pastures, is a satisfactory means of getting rid of this material.

Holding and outlet yards should also have solid concrete floors.

**Paint**

A coat of white paint throughout the dairy increases lighting, preserves the building materials and gives the dairy and surrounding yards a tidy appearance.
A clean, well-planned and well-situated dairy is one of the first requirements for the production of high quality milk.

Regulations
The Model By-laws of the Health Act do not permit any enclosure containing pigs to be situated within 200 ft. of the dairy, or horse stables, poultry or lavatories within 50 ft. of the dairy. They also state that manure must not be allowed to accumulate in the dairy yards.

MILKING PROCEDURE
At the beginning of milking cold water should be flushed through the machine to remove any dirt in the milk lines.

The cows' udders must be thoroughly washed and if desired the strip cup used immediately after washing.

Teat cups should be dipped two at a time, first into cold water, then into a sterilising agent before being attached to the cow. This should be repeated each time the teat cups are changed between cows. Dipping the cups two at a time allows the detergent to penetrate the full length of the cup.

When milking has finished the following procedure is recommended:

1. Flush cold or luke warm water through the milking machine to remove any milk residues.
2. Flush hot water containing a detergent through the machine.
3. Pass a brush through the milk line.
4. Flush again with clean hot water.
5. If steam under pressure is available it should then be passed through the machine.
6. Remove rubber plugs, open the vacuum taps, dismantle the releaser and remove the vacuum tank for washing. This allows the machine to aerate.
7. The exterior surfaces of the machine should be wiped down and teat cups, milk and air droppers washed clean of dirt and grease.

CLEANSING THE EQUIPMENT
A copper, bricked in 44 gallon drum or pressure boiler should be installed to supply ample quantities of hot and boiling water. A suitable hot water system is described in this issue.

A recommended procedure for washing utensils is:

1. Rinse the utensils in cold water to remove milk residues.
2. Wash in hot water and detergent to remove grease and dirt.
3. Rinse in hot water.
4. Steam the utensils if steam is available, otherwise dip into boiling water.
5. Place the utensils on a metal grill to drain, dry and aerate.

It is necessary to rinse the utensils in cold water before washing in hot water or using a sterilising agent. Milk or cream